

Lawrence A Arogundade

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

490
citations

759055

12
h-index

713332

21
g-index

22
all docs

22
docs citations

22
times ranked

485
citing authors

#	ARTICLE	IF	CITATIONS
1	Calcium, zinc and phytate interrelationships in some foods of major consumption in Nigeria. <i>Food Chemistry</i> , 2000, 71, 435-441.	4.2	61
2	The effects of pH and high hydrostatic pressure on the physicochemical properties of a sweet potato protein emulsion. <i>Food Hydrocolloids</i> , 2014, 35, 209-216.	5.6	47
3	Nutritional assessment and effects of heat processing on digestibility of Chinese sweet potato protein. <i>Journal of Food Composition and Analysis</i> , 2012, 26, 104-110.	1.9	45
4	Extractability of African yam bean (<i>Sphenostylis stenocarpa</i>) protein in acid, salt and alkaline aqueous media. <i>Food Hydrocolloids</i> , 2008, 22, 1622-1628.	5.6	43
5	Effect of ionic strength and/or pH on Extractability and physico-functional characterization of broad bean (<i>Vicia faba</i> L.) Protein concentrate. <i>Food Hydrocolloids</i> , 2006, 20, 1124-1134.	5.6	37
6	Chemical composition, physicochemical and functional properties of akee (<i>Bilphia sapida</i>) pulp and seed flours. <i>Food Chemistry</i> , 2002, 77, 333-336.	4.2	35
7	Heat-induced gelation properties of isoelectric and ultrafiltered sweet potato protein isolate and their gel microstructure. <i>Food Research International</i> , 2012, 49, 216-225.	2.9	34
8	Influence of oxidative browning inhibitors and isolation techniques on sweet potato protein recovery and composition. <i>Food Chemistry</i> , 2012, 134, 1374-1384.	4.2	29
9	Effects of high hydrostatic pressure on emulsifying properties of sweet potato protein in model protein-hydrocolloids system. <i>Food Chemistry</i> , 2015, 169, 448-454.	4.2	27
10	Heavy metal burdens of public primary school children related to playground soils and classroom dusts in Ibadan North-West local government area, Nigeria. <i>Environmental Toxicology and Pharmacology</i> , 2017, 49, 21-26.	2.0	23
11	Structural, physicochemical and interfacial stabilisation properties of ultrafiltered African yam bean (<i>Sphenostylis stenocarpa</i>) protein isolate compared with those of isoelectric protein isolate. <i>LWT - Food Science and Technology</i> , 2016, 69, 400-408.	2.5	22
12	Effect of NaCl and its partial or complete replacement with KCl on some functional properties of defatted <i>Colocynthis citrullus</i> L. seed flour. <i>Food Chemistry</i> , 2004, 84, 187-193.	4.2	13
13	Aggregation profile, preparation and nutritional characterization of African yam bean (<i>Sphenostylis</i>) Tj ETQq1 1 0.784314 rgBT /Overl	5.6	11
14	EFFECTS OF ISOLATION CONDITIONS ON THE FUNCTIONAL PROPERTIES OF AFRICAN YAM BEAN (<i>SPHENOSTYLIS STENOCARPA</i> HOCHST. EX A. RICH.) PROTEINS. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 555-567.	0.9	11
15	Improving sweet potato protein gel properties through $\hat{\mu}$ -($\hat{\beta}$ -glutamy)-lysine isopeptide cross-link catalyzed by transglutaminase. <i>Food Bioscience</i> , 2021, 39, 100828.	2.0	9
16	Impact of dextran conjugation on physicochemical and gelling properties of sweet potato protein through Maillard reaction. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1661-1670.	1.3	9
17	Rheological characterization of acylated and dextran conjugated African yam bean (<i>Sphenostylis</i>) Tj ETQq1 1 0.784314 rgBT /Overl	2.5	8
18	Functional characterization of Tef (<i>Eragostis tef</i>) protein concentrate: Influence of altered chemical environment on its gelation, foaming, and water hydration properties. <i>Food Hydrocolloids</i> , 2006, 20, 831-838.	5.6	7

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19	Nutrition, gelation rheology and gel microstructure of isoelectric and ultrafiltered/diafiltered African yam bean (<i>Sphenostylis stenocarpa</i>) protein isolates. <i>LWT - Food Science and Technology</i> , 2014, 59, 1018-1024.	2.5	7
20	Effect of glycosylation via maillard reaction and acylation on African yam bean (<i>Sphenostylis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	1.2	6
21	Rheological properties of African yam bean (<i>Sphenostylis stenocarpa</i> Hochst. Ex A. Rich.) calcium proteinate and isoelectric protein isolates. <i>LWT - Food Science and Technology</i> , 2011, 44, 524-534.	2.5	5